



Line Cook | Job Description

The Ivy Restaurant is currently hiring Line Cooks to play a key role in contributing to our goals and create memorable dining experiences for our guests.

Located in the heart of the Thousand Islands overlooking the St. Lawrence River, the Ivy Restaurant was originally built in the 1800's and operated as a hotel, marina & fishing resort. Following extensive renovations in 2002, The Ivy Restaurant now offers a seasonal restaurant, event spaces, and the historic Coach House Ice Cream Shop. Exceptional hospitality is paired with thoughtfully prepared, seasonally inspired, fresh, and locally sourced menus. www.theivyrestaurant.ca. The Ivy Restaurant is open as a dining destination seasonally from May to October. As such, our full-time employees are expected to commit to full-time plus hours in the busy season with reduced schedule in the 'off-season'. We value and promote work/life balance for all our employees.

We offer:

- Above average compensation, and a generous portion of tip pool
- Subsidized, seasonal accommodation in the beautiful Thousand Islands, in Ivy Lea, Ontario
- Medical, dental and eye exam benefits for permanent, full-time employees
- Positive, supportive, and inclusive Team culture
- Staff meals

Line Cook Requirements:

- Proven cooking experience, including experience as a Line Cook or Prep Cook
- Excellent understanding of various cooking methods, ingredients, equipment, and procedures
- Accuracy and speed in executing assigned tasks in a high-pressure environment
- Knowledge of food principles and best practices
- Culinary school diploma an asset
- High standards for cleanliness, health, and safety
- Valid Food Handlers Certificate

Line Cook Responsibilities:

- Set up and stocking stations with all necessary supplies for menus
- Prepare food for service (e.g., chopping vegetables, butchering meat, or preparing sauces)
- Cook menu items in cooperation with the rest of the kitchen staff
- Answer, report and follow Chef de Cuisine or Sous Chef's instructions & assist with their daily tasks
- Prepare food to the exact Chef's specifications
- Clean up station and take care of leftover food
- Stock inventory appropriately
- Ensure that food comes out simultaneously, in high quality and in a timely fashion
- Comply with nutrition and sanitation regulations and safety standards
- Effective communication skills
- Maintain a positive and professional approach with coworkers and customers

Qualified candidates are welcome to apply with a cover letter and resume to events@ivyleaclub.ca. Please indicate 'Line Cook' in the subject line.
